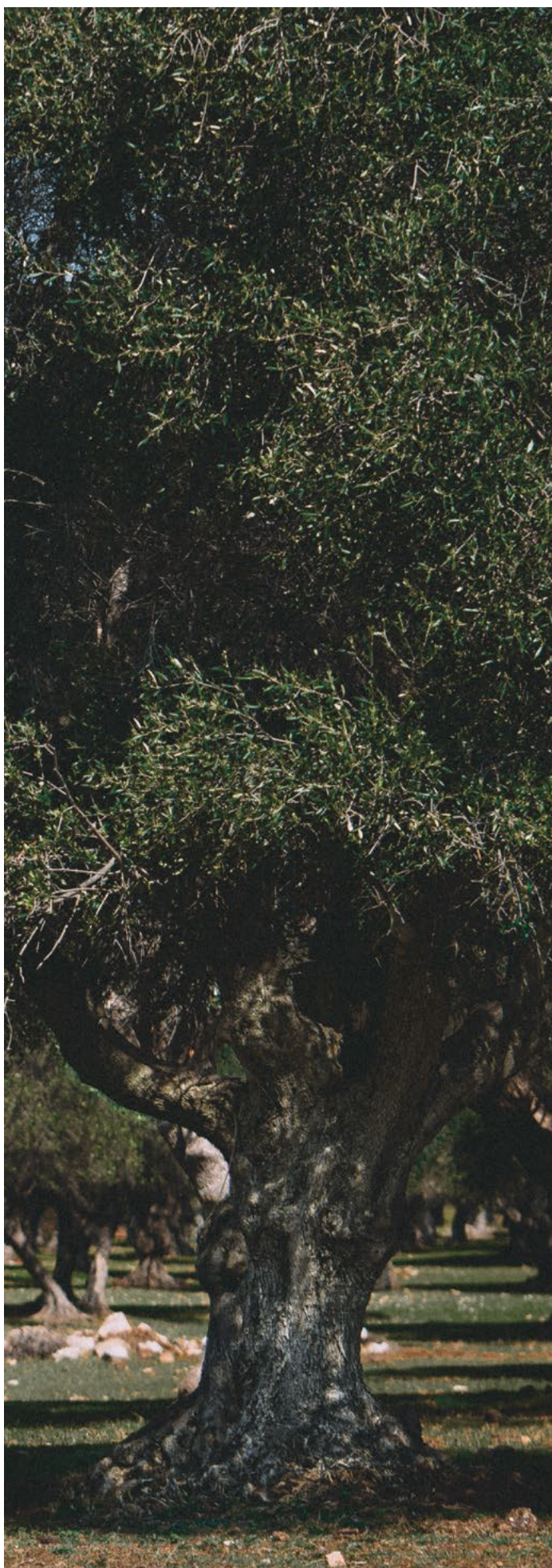


catalogue 2023

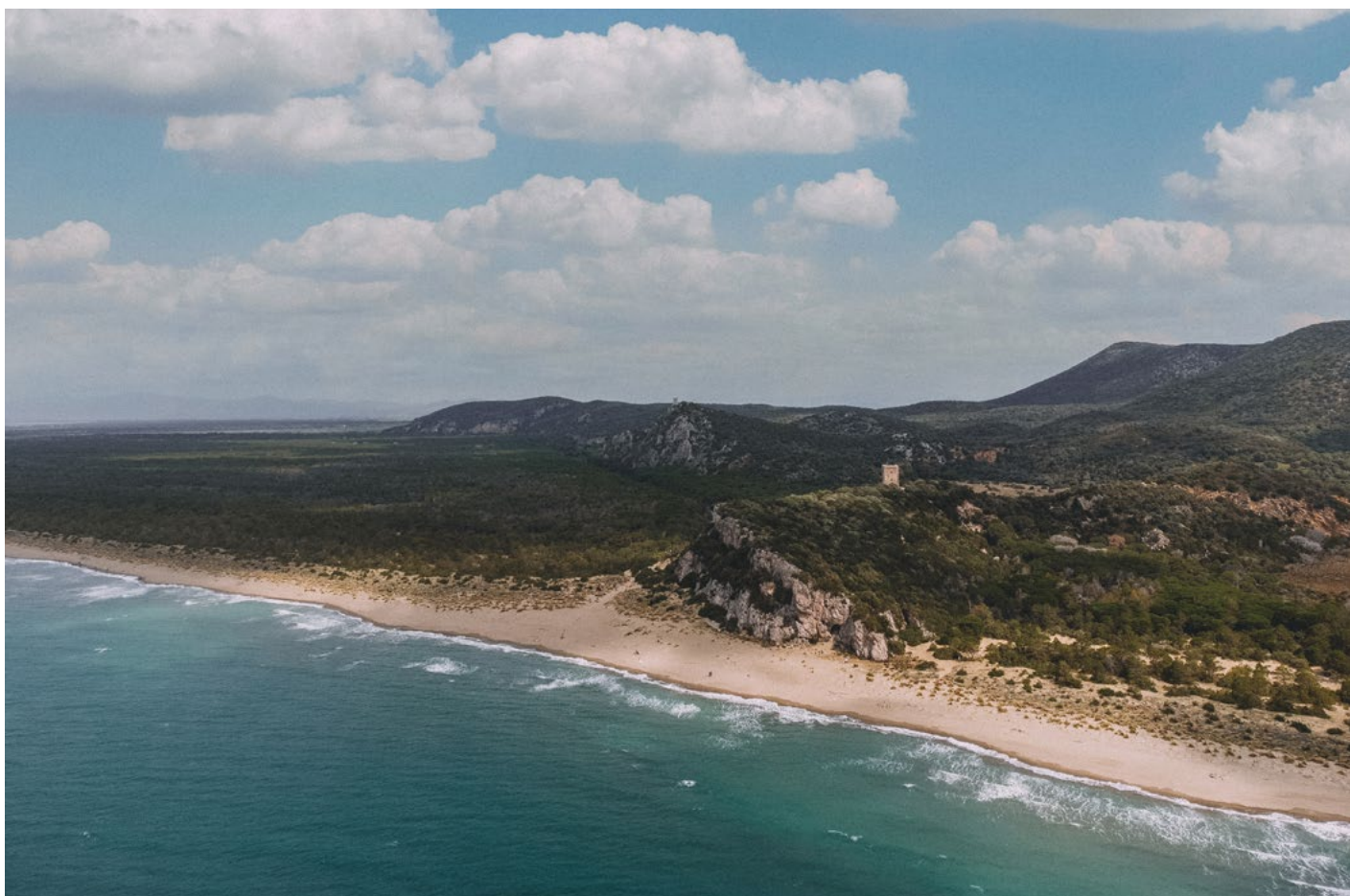


ANTICO FRANTOIO
• DEL •
PARCO
— MAREMMA-TOSCANA —
ITALIA

antico che si rinnova

history renewing itself

Nature sets its pace to the cyclical rhythm of the years, seasons and days. It is our job to accompany it, to incorporate human kind into the circle, repeating the gestures of a thousand-year-old culture. An ancient ritual that is revisited every year.



Maremma, Tuscany



"The soul wanders in Maremma contentedly"
Leopold II, Grand Duke of Tuscany
 (1797 - 1870)

Our roots lie in Tuscany, more specifically in the Maremma, a rich and uncontaminated land that stretches from the hills in the province of Grosseto to the Tyrrhenian Sea, and whose beauty is both strong and gentle.

Here in 2016, the Tuscan Regional Lands Authority granted us a concession for an ancient olive grove and an oil mill with the aim of recovering the land and restarting the entire production structure.





the Collelungo concession



agriculture and biodiversity

The property covers 228 hectares, mostly nestled in the hills of the Maremma Regional Park, a vast nature reserve between the mouth of the Ombrone river and Talamone. Amidst the holm oak forests and pine groves that lap the sea, we guard our roughly 30,000 centuries old trees which, with wisdom and dedication, are once again becoming productive.

To date, the recovery work has involved about 20,000 trees. It has also been made possible to reopen the Park's oil mill, where the olives are processed using advanced techniques to make an organic oil of high organoleptic quality.



an olive tree on the border of the Collelungo concession

The olives most commonly found in the Park are the classic Leccino, Frantoio, Pendolino and Moraiolo varieties. Added to these is our treasure, the Maurino variety, a rare cultivar of great quality that we found in the Vergheria district.

Our olive trees grow in total harmony with the environment of the park, almost merging with the surrounding landscape and contributing to the great biodiversity of the hills which play host to them.

We only use organic cultivation methods, intervening just enough to allow the plant to express its natural potential. We harvest the olives using manual systems, and the oil is cold pressed using advanced continuous cycle techniques within six hours of harvesting.

Ours is a superior-quality organic extra virgin olive oil that preserves all the organoleptic identities expressed by a unique terroir.



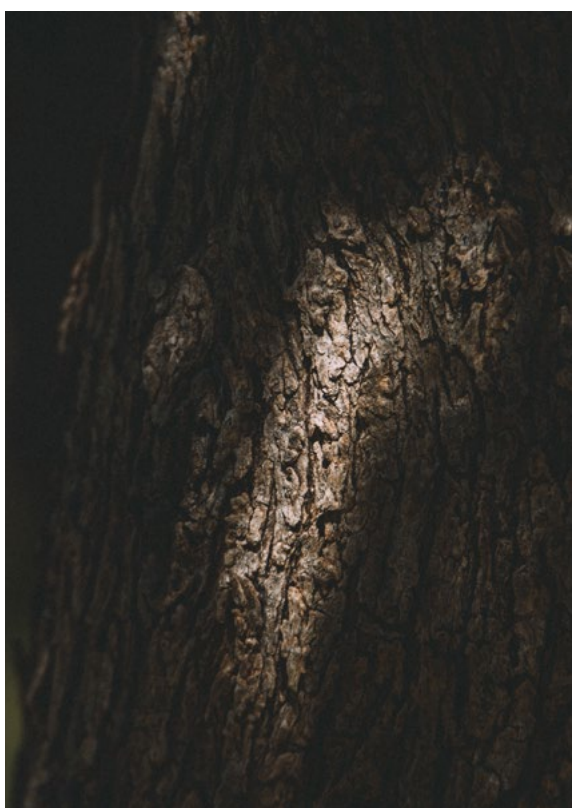
our centuries-old olive trees



the entrance to the Villa Granducale, residence of Leopold II, Grand Duke of Tuscany



the Contrada Vergheria concession



marks of time

Knowledge, education and participation. We bring environmental and social value, recovering forgotten ground, training new professionals and employing people with different fragilities in the various production phases.

We are a non-profit organisation and collaborate closely with local bodies and organisations and promote visits, workshops and meetings.

extra virgin olive oil

We have three lines:

Organic blend

PGI Organic Selections

Scented

Biologico

Organic

Leccino, Frantoio, Pendolino, Moraiolo

A blend of several typical Tuscan cultivars: Leccino, Frantoio, Pendolino and Moraiolo, which give the oil an intense, full-bodied flavour.



olfactory notes

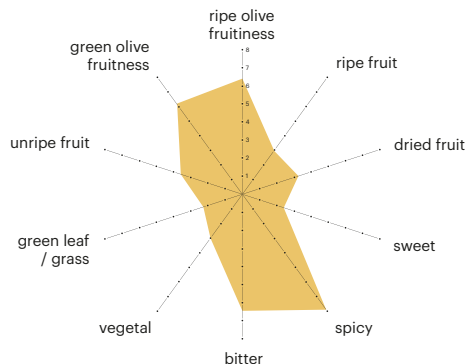
Fruity sensations of olives harvested when completely green, with interesting hints of exotic fruit (banana) and other fresh fruit. The perceived vegetal nuances are rich, with tomato, fresh almond and artichoke.

tasting notes

The harmony it expresses in the mouth is pleasantly surprising, thanks to the balanced notes of sweet, bitter and spicy. Its finish is appreciated for the enjoyable perception and pleasantness of the strong notes of radicchio, fresh walnut and pink peppercorn which perfectly complement the bitter notes of chicory and artichoke.

pairings

We recommend using it for all types of soups (especially typical Tuscan soups such as ribollita or black cabbage soup), as well as grilled meats and vegetables. It is also excellent on more elaborate and intensely flavoured fish dishes such as cacciucco.



origin

Tuscany, Italy

area of production:

Maremma Natural Park

altitude

10 – 50 m.a.s.l.

olive varieties used

Leccino, Frantoio, Moraiolo, Pendolino

harvest period

october

harvest method

by hand with the aid of mechanical aids (harvesters)

type of extraction

continuous cycle (cold-pressed)

pressing

within six hours after harvesting

technical data

packaging

glass / metal tins

available formats

glass 250 ml / 500 ml / 750 ml
metal tins 3 l / 5 l

minimum storage time

18 months from packaging date

storage

store in a cool, dry place away from light and heat sources

nutritional information for 100ml

energy 824 Kcal / fat 91,6 g of which saturated fatty acids 14,0 g / carbohydrates 0 g of which sugars 0 g / protein 0 g / salt 0 g



Villa Granduca

Tuscan PGI Organic

Leccino, Frantoio, Pendolino, Moraiolo

From the olive trees in one of the most picturesque corners of the Maremma, the hill on which the historic Villa Granduca stands, former residence of the Grand Duke of Tuscany



olfactory
notes

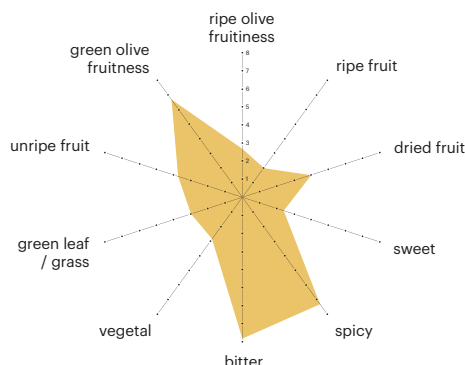
It opens on the nose with pronounced fruity hints of olives picked from completely green drupes. Pleasant hints of golden apple, cut grass and tomato immediately enhanced by lingering perceptions of lettuce.

tasting
notes

It's fluid on the palate, with pleasant sweet notes of almond harmoniously balanced with a chicory bitterness. There's also an interesting spicy note, reminiscent of black pepper. The aftertaste leaves you with generous perceptions of vegetables, as well as sensations of fresh, satisfying walnut.

pairings

For use in cooking, it works well with Maremma panzanella and mixed grilled meats, fresh and steamed vegetables, and wild boar stew. It enhances boiled white fish, rich salads and stewed seafood.



origin

Tuscany, Italy

area of production:

Maremma Natural Park

altitude

10 – 50 m.a.s.l.

olive varieties used

Leccino, Frantoio, Moraiolo, Pendolino

harvest period

october

harvest method

by hand with the aid of mechanical aids (harvesters)

type of extraction

continuous cycle (cold-pressed)

pressing

within six hours after harvesting

technical data

packaging
glass

available formats
glass 500 ml

minimum storage time
18 months from packaging date

storage

store in a cool, dry place away from light and heat sources

nutritional information for 100ml

energy 824 Kcal / fat 91,6 g of which saturated fatty acids 14,0 g / carbohydrates 0 g of which sugars 0 g / protein 0 g / salt 0 g

Varietà Maurino

Tuscan PGI Organic

Maurino

Among the centuries-old olive groves, we've found a treasure – the trees in the Vergheria district are of the Maurino variety, a rare cultivar of great quality

olfactory notes

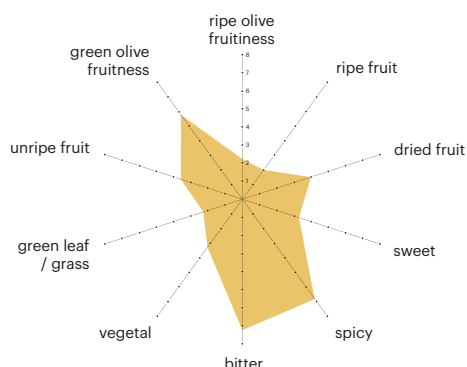
It expresses itself through its fresh fruitiness of olives picked while still green, complemented by moderate perceptions of aromatic herbs and abundant vegetal fragrances of tomato leaf and green tea. There is a rich perception of unripe apple, with fresh floral aromas on the finish.

tasting notes

In the mouth, it is clean and fluid, pleasant, with distinct pungent sensations of chilli peppers in balance with the bitter notes of almond and artichoke, diluted by the perfectly dialled-in sweetness. The aftertaste reveals sensations reminiscent of nuts (walnut).

pairings

Goes well with baked white meats, seafood salad and carpaccio, smoked eel, steamed fish, first courses with crustaceans, shellfish au gratin. It enhances the freshness of dishes such as pici all'aglione and pappia al pomodoro.



origin

Tuscany, Italy

area of production:

Maremma Natural Park

altitude

10 – 50 m.a.s.l.

olive varieties used

Maurino

harvest period

november

harvest method

by hand with the aid of mechanical aids (harvesters)

type of extraction

continuous cycle (cold-pressed)

pressing

within six hours after harvesting

technical data

packaging
glass

available formats
glass 500 ml

minimum storage time
18 months from packaging date

storage

store in a cool, dry place away from light and heat sources

nutritional information for 100ml

energy 824 Kcal / fat 91,6 g of which saturated fatty acids 14,0 g / carbohydrates 0 g of which sugars 0 g / protein 0 g / salt 0 g

Canto XIII

Tuscan PGI Organic

Leccino, Frantoio, Pendolino, Moraiolo

This exceptional blend pays homage to the centuries-old olive trees of the dark forest of the 13th canto of the Inferno.



olfactory notes

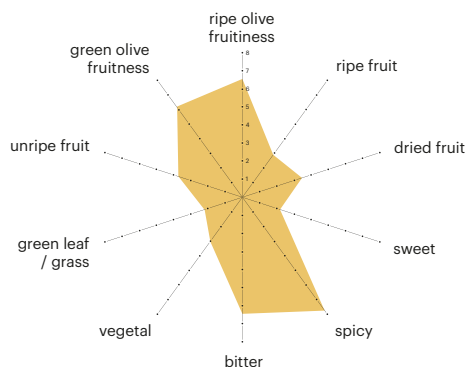
Clear perceptions of fruitiness reminiscent of olives picked at the right time of ripening. The vegetal and floral notes on the nose is powerful, with mown grass and green tomato, along with impressions of apple, banana and balsamic notes.

tasting notes

The palate is very fluid and full, with a high degree of pleasantness and enjoyable red pepper sensations in perfect harmony with the persistent bitter notes of chicory and rocket. The finish is characterised by sensations of fresh walnuts and nuts, combined with a good fruitiness

pairings

In cooking, it is the perfect accompaniment to cooked vegetables with strong flavours and legumes. It enhances Florentine steak and grilled red meat, and brings out the best in drunken octopus. Recommended with stockfish and salt cod stews and vegetable soups.



origin

Tuscany, Italy

area of production:

Maremma Natural Park

altitude

10 – 50 m.a.s.l.

olive varieties used

Leccino, Frantoio, Moraiolo, Pendolino

harvest period

october / november

harvest method

by hand with the aid of mechanical aids (harvesters)

type of extraction

continuous cycle (cold-pressed)

pressing

within six hours after harvesting

technical data

packaging
glass

available formats
glass 500 ml

minimum storage time
18 months from packaging date

storage

store in a cool, dry place away from light and heat sources

nutritional information for 100ml

energy 824 Kcal / fat 91,6 g of which saturated fatty acids 14,0 g / carbohydrates 0 g of which sugars 0 g / protein 0 g / salt 0 g

Scented

rosemary

Organic

Organic oil flavoured with natural rosemary scents. A flavour that tastes of Tuscany, an aromatic note that enriches the dish and gives it an extra touch

tasting
notes

It offers pleasant perceptions of aromatic herbs and olive fruit, balanced with the skilful processing of rosemary added to this seasoning. High fluidity accompanied by medium-high harmony and persistence. Rounding out the flavour palate are notes of nuts, bitterness and spiciness, which are diluted by the fresh sweetness of this rosemary-flavoured oil.

pairings

Recommended on grilled meat or vegetables

origin

Tuscany, Italy

area of production:

Maremma Natural Park

altitude

10 – 50 m.a.s.l.

olive varieties used

Leccino, Frantoio, Moraiolo,
Pendolino

harvest period

october / november

harvest method

by hand with the aid of mechanical
aids (harvesters)

type of extraction

continuous cycle (cold-pressed)

pressing

within six hours after harvesting



technical data

packaging
glass

available formats
glass 250 ml

minimum storage time
18 months from packaging date

storage
store in a cool, dry place away from light and
heat sources

nutritional information for 100ml
energy 824 Kcal / fat 91,6 g of which saturated
fatty acids 14,0 g / carbohydrates 0 g of which
sugars 0 g / protein 0 g / salt 0 g

Scented

chili pepper

Organic

The punchy aroma of chili peppers meets our organic oil in a condiment with a spicy taste. Its touch enhances vegetables, legumes and bold sauces.

tasting notes

It offers pleasant perceptions of spices and olive fruit, balanced with the skilful processing of chili peppers added to this seasoning. High fluidity accompanied by medium high harmony and persistence. Notes of nuts, green pepper and rose round out the flavour palate.

pairings

Recommended on grilled meat or vegetables

origin

Tuscany, Italy

area of production:

Maremma Natural Park

altitude

10 – 50 m.a.s.l.

olive varieties used

Leccino, Frantoio, Moraiolo, Pendolino

harvest period

october / november

harvest method

by hand with the support of mechanical aids (harvesters)

type of extraction

continuous cycle (cold-pressed)

pressing

within six hours after harvesting



technical data

packaging
glass

available formats
glass 250 ml

minimum storage time
18 months from packaging date

storage
store in a cool, dry place away from light and heat sources

nutritional information for 100ml
energy 824 Kcal / fat 91,6 g of which saturated fatty acids 14,0 g / carbohydrates 0 g of which sugars 0 g / protein 0 g / salt 0 g

Scented lemon

Organic

Organic extra virgin olive oil with natural lemon flavouring: balanced, versatile and aromatic, it gives dishes a surprising note of freshness.

tasting
notes

The fragrances of the essential oils released by the lemon zest give the oil its distinctive citrus and tart note, typical of winter lemons. The result is a condiment with a sophisticated flavour, lively aroma and pleasantly fresh and unique taste.

pairings

Fish, raw meat and fish, pastry preparations.

origin

Tuscany, Italy

area of production:

Maremma Natural Park

altitude

10 – 50 m.a.s.l.

olive varieties used

Leccino, Frantoio, Moraiolo,
Pendolino

harvest period

october / november

harvest method

by hand with the support of mechanical
aids (harvesters)

type of extraction

continuous cycle (cold-pressed)

pressing

within six hours after harvesting



technical data

packaging
glass

available formats
glass 250 ml

minimum storage time
18 months from packaging date

storage
store in a cool, dry place away from light and
heat sources

nutritional information for 100ml
energy 824 Kcal / fat 91,6 g of which saturated
fatty acids 14,0 g / carbohydrates 0 g of which
sugars 0 g / protein 0 g / salt 0 g

specialities

From the age-old need to preserve a precious source of nutrition for long periods, Tuscan olives become the heart of preparations that maintain all their organoleptic and nutritional properties.

Olive Paste ^{green}

with Organic EVO Oil from the Antico Frantoio Del Parco

With an extraordinary fragrance and delicate flavour, this is the result of craftsmanship that maintains all the properties and fragrances of this extraordinary fruit.

tasting notes

Inviting, with a pleasant blend of bitterness, freshness and slight acidity, accompanied by herbaceous and slightly spicy notes. It is a delight for olive lovers and offers a gratifying culinary experience.

pairings

Ideal to dress first courses and for spreading on bruschetta and crostini. Excellent on pizza and in bread dough, to enjoy with cream cheeses and meat dishes.



origin

Tuscany

area of production

Maremma

ingredients

Pitted green olives in brine (olives, water, salt, citric acid) 89%, Organic extra-virgin olive oil, Lemon juice, Oregano

technical data

packaging
glass

available formats
jar: 200g

minimum storage time
24 months after packaging

storage
Store in a cool, dry place away from sunlight. After opening the jar, cover with oil and store in the fridge at 0/+4 °C; use within 3-4 days.

nutritional information for 100g
energy 1264kJ - 307kcal / fat 34.0g of which saturated 6.0g / carbohydrates 0g of which sugars 0g / fibre 0.9g / protein 0.6g / salt 1.6g

Olive Paste black

with Organic EVO Oil from the Antico Frantoio Del Parco

Pleasant and moreish, thanks to skilful processing that preserves and enhances the intense and lingering aroma of the ripe olive.

tasting notes

Creamy, savoury, the different ripening point of the olives gives it more complex notes: a slight bitterness and balanced acidity in harmony with the notes of our organic extra virgin olive oil.

pairings

Ideal to dress first courses and for spreading on bruschetta and crostini. Excellent on pizza and in bread dough, to enjoy with cream cheeses and meat dishes.

origin

Tuscany

area of production

Maremma

ingredients

Pitted black Leccino olives in brine (olives, water, salt, citric acid) 89%, Organic extra-virgin olive oil, Lemon juice, Oregano



technical data

packaging
glass

available formats
jar: 200g

minimum storage time
24 months after packaging

storage
Store in a cool, dry place away from sunlight. After opening the jar, cover with oil and store in the fridge at 0/+4 °C; use within 3-4 days.

nutritional information for 100g
energy 1264kJ - 307kcal / fat 34.0g of which saturated 6.0g / carbohydrates 0g of which sugars 0g / fibre 0.9g / protein 0.6g / salt 1.6g

Olives in brine ^{rosé}

Leccino rosé olives

The simplest and oldest way of preserving olives that maintains their organoleptic and nutritional properties right to your table.

tasting notes

With their fleshy pulp and attractive pink colour, the Leccino olives in brine are carefully selected, guaranteeing the highest quality and extraordinary taste. Steeped in a perfectly balanced brine, each olive releases freshness, slight acidity and a light fruity finish.

pairings

Leccino rosé olives in brine are ideal as an appetiser and to enrich salads or pasta dishes.

origin

Tuscany

area of production

Maremma

ingredients

Leccino rosé olives in brine (olives, water, salt, citric acid)



technical data

packaging
glass

available formats
jar: 314 ml
drained weight: 180g

minimum storage time
24 months after packaging

storage
Store in a cool, dry place away from sunlight.
After opening, store in the fridge, covered by brine, at 0/+ 4 °C

nutritional information for 100g
energy 888kJ - 212kcal / fat 23.0g of which saturated 3.2g / carbohydrates 0.7g / fibre 2.2g / protein 1.4g / salt 9.81g

the packaging

For millennia, the olive tree has expressed strength, hope and love, and gifting its fruit is a meaningful and auspicious gesture. Our packaging preserves our oil and makes it a valuable gift idea.

Le Selezioni Box

Villa Granducale, Varietà Maurino, Canto XIII

Our IGP selections become the perfect gift for any occasion.

technical data

box dimensions
8,9 cm x 8,9 cm x 22,3 cm

contains
1 500 ml bottle

matching products
Varietà Maurino 500ml
Villa Granducale 500 ml
Canto XIII 500 ml

the oil The best olives, hand-picked and processed with care and attention in our oil mill have been chosen for each bottle of the Le Selezioni line with Olio Toscano IGP certification, guaranteeing traceability and authenticity.

the packaging The elegant cardboard box, coated with FSC-certified pure cellulose paper with hot gold foil printing, contains a 500 ml bottle.



Box 250 ml

Organic Rosemary Flavoured, Organic Lemon Flavoured, Organic Chilli Flavoured, Organic

Our Organic EVO blend and Flavoured blends for a precious customisable gift.

- the oil** Our Organic, a blend of several typically Tuscan varieties with an intense and full-bodied flavour, encounters the finest Mediterranean essences.
- the packaging** Cardboard box with window. Optional customisable sleeve for events or corporate gifts.

technical data

box dimensions
8,9 cm x 8,9 cm x 22,3 cm

contains
1 250 ml bottle

matching products
Organic Rosemary Flavoured 250ml
Organic Lemon Flavoured 250ml
Organic Chilli Flavoured 250ml
Organic 250ml



Tasting Trio

Organic Rosemary Flavoured, Organic Lemon Flavoured, Organic Chilli Flavoured, Organic

Tasting set of three oils, discover our organic oil and its encounter with precious essences.

the oil Our Organic, a blend of several typically Tuscan varieties with an intense, full-bodied flavour, encounters the finest Mediterranean essences.

the packaging The elegant box with a matchbox type closure contains three 250ml bottles, which can be selected according to your preferences, choosing from the available products. The box can be customised by means of a strip that can accommodate a graphic design that matches the company communication.

technical data

box dimensions

28,3 cm x 22,8 cm x 6,5 cm

contains

3 250 ml bottles

matching products

Organic Rosemary Flavoured 250ml

Organic Lemon Flavoured 250ml

Organic Chilli Flavoured 250ml

Organic 250ml



Customised Packaging

Make your event unique by customising the packaging of our products

The Tasting Trio and the 250ml Box can be customised by adding a paper sleeve or strip. Customers can choose between standard graphics with the addition of their own logo, or a complete graphic customisation in line with the style, colour and theme of the coordinate image of their event or company.

We can help you choose the products and the realisation of customised graphics.



Awards

Our oil stands out for its excellence at the most prestigious international competitions, which have been promoting and enhancing the highest quality oil sector in the world for years. These awards tell of the dedication and passion we devote to our olive trees.

Villa Granducale



2023



2022



2021



silver - p.g.i 2023



gold - p.g.i 2022



3° high polyfenols 2022



2023



2023



2022



Origin 2022
Ex Albis Ulivis 2022



2022



2022

Canto XIII



2023



2022



2021



gold - p.g.i 2023



gold - p.g.i 2022



2023



2023



2022



2022



2022

Varietà Maurino



2023



2022

Scented rosemary



2023



2022

Scented chili pepper



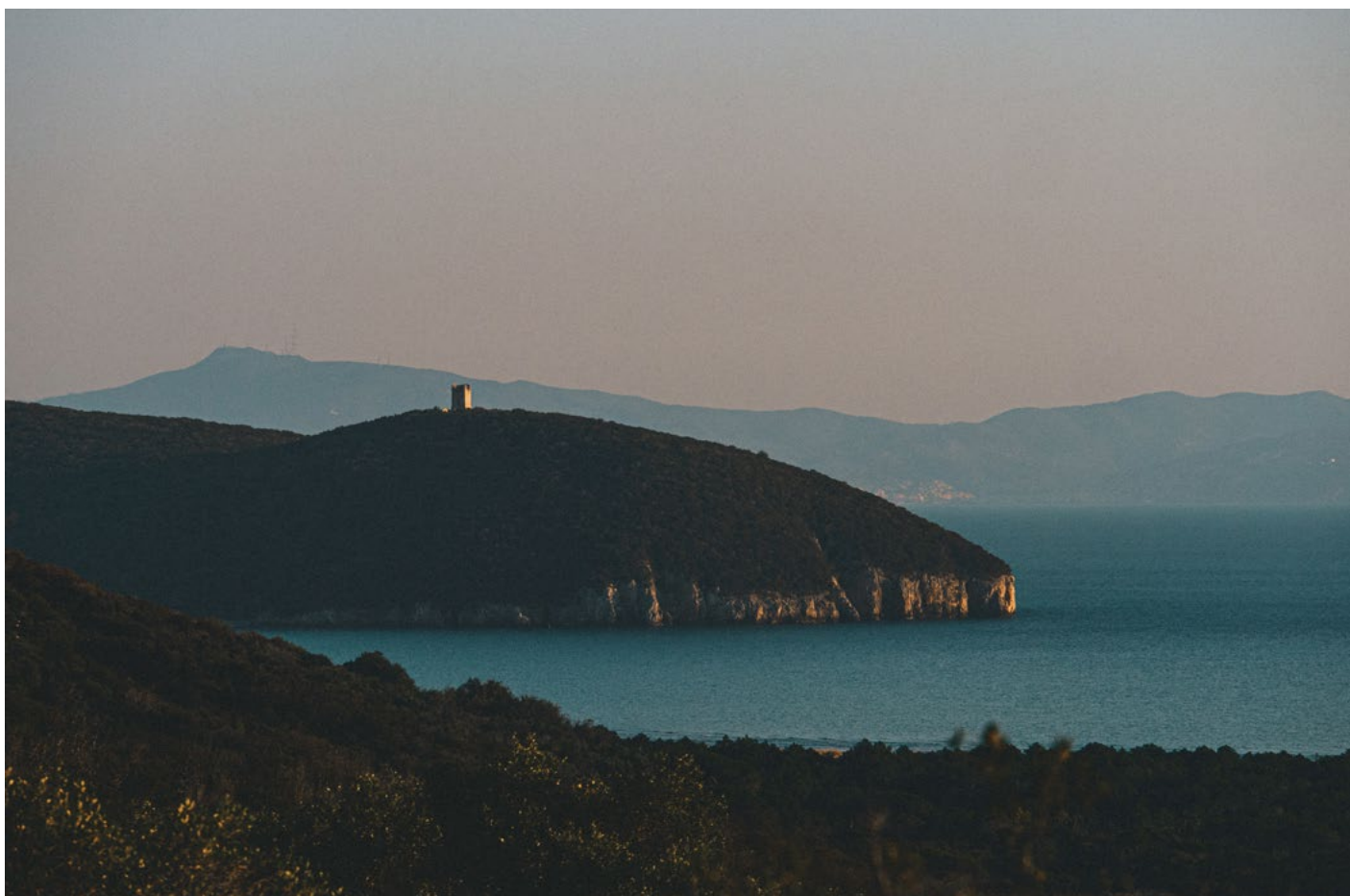
2023



2023

Scented lemon





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